



Design your menu from the items following.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
Bespoke menus are available on request. Additional charges may apply.
For a full proposal please contact events@urbangourmet.co.nz.

COLD | MAKARIRI

Kingfish crudo, grapefruit, daikon, wonton crisp, coriander (D, N)
Smoked salmon, apple gel, wasabi pea powder, black garlic, sago crisp (G, D, N)
Horopito chicken, harissa, curry leaf, chimichurri, cucumber (G, D, N)
Duck liver pate, kawakawa meringue, freeze dried blueberries (G, N)
Beef tartare, spring roll pillow, tabasco gel (D, N)
Thai lamb loin, mango chutney, coriander, mint (G, D, N)
Beetroot croustade, golden beetroot tartare, smoked mayonnaise (V, N)
Buffalo cherry mozzarella, basil gelee, Bloody Mary gel, sunflower crumble (G, V, N)
Mini fried bread, shiitake mushroom XO, watercress (VG)
Carrot & ginger purée, orange gremolata, flaxseed crisp (G, VG, N)
Mushroom parfait éclair, balsamic pearls, crème fraîche, pepita & pistachio crumb (V)

WARM | MAHANA

Smoked Kahawai, yuzu gel, kumara sourdough, seaweed salt (N)
Charcoal brioche, pāua mousse, sea grapes (N)
Prawn & coriander fritter, lime mayonnaise (G, D, N)
Buttermilk fried chicken, finger lime caviar, gherkin, ranch (G, N)
Crumbed agria, charcoal seared beef, horseradish (G, N)
Pulled lamb shoulder, rum baba, burnt apple puree (D, N)
Cheddar & caramelised onion choux, Mānuka honey, rosemary (V, N)
Potato nori pavé, paprika mayonnaise, karengo dulce (G, VG, N)
Kūmara donut, lemon tofu whip, spring onion, "everything bagel seasoning" (VG, N)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan N = Made without nuts

Please note our meals are prepared in a kitchen that also handles gluten, wheat, milk/dairy, egg, soy, fish, shellfish, tree nuts, peanuts, sesame, sulphites, and lupin and may contain traces of allergen residues.

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GOURMET

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